

Baos bread, dried tomatoes, Comté, Balsamic caramel

Recipe for 15 Bread



Description

A steamed Asian bread that you can combine with a multitude of creations.

Note

You can also leave them unstuffed or shape them as you wish.

Ingredients

Baos bread dough

- 500 Gr Flour
- 30 Gr Sugar
- 5 Gr Salt
- 30 Gr Vegetable oil
- 11 Gr Baking powder
- 290 Ml Warm water
- 1 Tsp Dry yeast
- Salt and pepper

Stuffing

- 65 Gr Sundried tomatoes
- 50 Gr Comté cheese
- 2 Tsp Balsamique caramel
- 55 Gr Olive oil
- 1 Clove(s) Chopped garlic
- Salt and pepper

Preparation

- Preparation time **60 mins**
- Preheat your **Steam** at **212 F°**
- Resting time **10 mins**

Setting up

Finely chop the dried tomatoes.

Finely chop the garlic clove.

Grate the Comté cheese.

Prepare squares of oiled paper, about 5 cm on a side, for cooking.

Baos bread dough

Kneading

Put the vegetable oil, sugar, salt, flour and baking powder in your mixing bowl. Using the hook, run the water from your warm tap (40°C/104°F).

Mix in the yeast and pour it into the bowl of the mixer.

Turn gently to mix the ingredients together. Tip the bowl with a horn on the inside, then switch to second speed and let it run for 10 minutes.

Break the dough into 60g pieces, ball them up and place them on an oiled paper.

Cover with cling film.

Flatten

Take a ball, flatten it with your fingertips while keeping a mound in the middle of the circle, between 8 and 10 cm in diameter.

Stuffing

In a blender or food processor, combine all the ingredients, once amalgamated, adjust the seasoning.

We do not try to have a puree, there will remain pieces of tomatoes or grated cheese.

Finish and cooked

Shaping

Place the filling on the mound in the center of the pastry circle. Bring the edges up between your fingers, glue them together. Twist to close the key, place closing side on oiled or greased paper.

Cover with cling film and let rise for 10 to 15 minutes.

Baking

Place each bread with its paper in the steaming paper, count 10 minutes of cooking.

Bon appétit!